DRAFT BEERS

BUD LIGHT
St. Louis, MO | 4.2% ABV | 6 IBU

BLUE MOON BELGIAN WHITE ALE
Golden, CO | 5.4% ABV | 9 IBU

MODELO ESPECIAL
Mexico | 4.4% ABV | 18 IBU

FIRESTONE 805 BLONDE
Paso Robles, CA | 4.7% ABV | 15 IBU

SIERRA NEVADA HAZY LITTLE THING IPA
Chico, CA | 6.7% ABV | 40 IBU

SAMUEL ADAMS SEASONAL
Boston, MA | Varies

BOTTLED BEERS

MICHELOB ULTRA 16OZ
St. Louis, MO | 4.1% ABV% | 10 IBU

COORS LIGHT 16OZ
Golden, CO | 4.2% ABV | 10 IBU

BUDWEISER 16OZ
St. Louis, MO | 5% ABV | 12 IBU

DOS EQUIS 16OZ
Mexico | 4.7% ABV | 10 IBU

STONE BUENAVEZA SALT & LIME LAGER 19.2OZ
Escondido, CA | 4.7% ABV | 13 IBU

FOUR PEAKS KILT LIFTER 16OZ
Tempe, AZ | 6% ABV | 21 IBU

HEINEKEN 16OZ
Netherlands | 5% ABV | 23 IBU

SIERRA NEVADA PALE ALE 16OZ
Chico, CA | 5.6% ABV | 38 IBU

PHX BEER CO. MONSOON IPA 16OZ
Phoenix, AZ | 7% ABV | 70 IBU

VOODOO RANGER IMPERIAL IPA 19.2OZ
Asheville, NC | 9% ABV | 70 IBU

TRULY WILD BERRY HARD SELTZER 12OZ
Boston, MA | 5% ABV

ANGRY ORCHARD CRISP APPLE HARD CIDER 12OZ
Walden, NY | 5% ABV

WINES

SPARKLING & WHITES

GRUET BRUT
CHAMPAGNE | New Mexico
Aromas and flavors of ripe apples with a hint of floral notes and minerality

JEIO
PROSECCO | Veneto, Italy
Inviting aromas of green apple, wisteria and aromatic herb, flavors of citrus and thyme accompanied by an elegant, continuous mousse

SCARPETTA
PINOT GRIGIO |
Friuli-Venezia Giulia, Italy
Medium body with aromas and flavors of stone fruits and melon

LONG MEADOW
SAUVIGNON BLANC | Napa Valley, CA
Aromas of pink grapefruit, lemon verbena and lychee with flavors of lime zest, lemon curd and guava on the palate

MATANZAS CREEK
SAUVIGNON BLANC |
Sonoma County, CA
Key lime blossom, white grapefruit, early harvested nectarine, prickly pear, white guava, honey suckle, linden blossom and kumquat on the nose

50 DEGREE
RIESLING | Germany
Crisp green apple, ripe peach and a hint of citrus zest, complemented by subtle minerality

CAMBRIA KATHERINE'S VINEYARD
CHARDONNAY | Santa Maria Valley, CA
Chardonnay marked by exceptional ripeness and smoky oak

LES LÉGENDES
BORDEAUX BLANC | Bordeaux, France
The nose is fine and elegant, mixing aromas of white flower with mineral notes

TERRAS GAUDA ABADIA DE SAN CAMPIO
ALBARIÑO | Rías Baixas, Spain
Fruit-forward and lively on the palate with aromas of citrus, tropical fruit and freshly cut green apple

ROSÉ & REDS

HOGWASH
ROSÉ | California
Aromas of white lily, sliced strawberry and grapefruit

BIELER PERE ET FILS SABINE AIX PROVENCE
ROSÉ | Provence, France
Delicate balance of floral, herbal, wild red fruit and stone fruit flavors and has a creamy, yet lifted palate interwoven with rose petals and wet stones

CALERA
PINOT NOIR | Central Coast, CA
Marked by herb, tea and black cherry notes, this Pinot Noir has a deep, pretty core of currant and spice to go along with a smooth, lengthy finish

CARPINETO
CHIANTI | Chianti Classico DOCG, Italy
Full-bodied with a velvety texture and abundantly aromatic with notes of violets, berries and cherries

POSTMARK
CABERNET SAUVIGNON |
Paso Robles, CA
Aromas of blackberry, raspberry compote, plum and warm winter spices with hints of lavender

FARMHOUSE
RED BLEND | California
Medium-bodied, luscious red wine with nicely balanced acidity, plum, chocolate and berry notes and a smooth, rich finish

SMITH & HOOK
RED BLEND | Central Coast, CA
Intense aromas of red & black berries, plums and dark cherries underscored by notes of lavender with flavors of dark fruit, bramble berries and a touch of dried eucalyptus

DOS CABEZAS
RED BLEND | Willcox, AZ
Flavorful and versatile with a balanced combination of juicy and savory notes

ALTA VISTA ESTATE
MALBEC | Argentina
Ripe, red fruit aromas and spicy notes with round, soft tannins and a lively mouthfeel

THE TAVERN

BREAKFAST

SERVED UNTIL 10AM

TWO EGGS* 17
eggs any style with breakfast potatoes, choice of bacon or fennel sausage

STEEL CUT OATMEAL 13 ● ●
with strawberry sauce and powdered sugar

SPANISH TORTILLA 16
egg, spinach, wild mushrooms served with breakfast potatoes

BRIOCHE ROLL SANDWICH 17
fennel sausage patty, scrambled egg, choice of American or Comté, vine ripened tomato relish

AVOCADO TOAST 15 ●
with cumin and sea salt on Noble bread
ADD BEEF BARBACOA +7.50

FRENCH TOAST 17 ●
mixed berries, whipped cream, maple syrup

STARTERS

GREEN CHILE PORK STEW 23
with tomatillo salsa, Cotija cheese, fresh cilantro, tortilla chips

DEVILED EGGS 12 ● ●
with whipped Dijon aioli mousse

ROASTED BEETS 16 ● ●
with Crow's Dairy "quark", chive, and local greens

TOMATO BISQUE 10 ●

SALADS

ADD GRILLED CHICKEN BREAST +10.50
ADD SEARED SALMON FILET +13.50

THE WEDGE 18
iceberg lettuce, bacon, tomato, egg, blue cheese dressing

MIXED GREEN SALAD 18 ●
mixed field greens with candid pecans, red grapes, goat cheese and sour cherry vinaigrette

KALE CAESAR 19.50 ●
with Parmesan and cornbread croutons

AVOCADO & GRAPEFRUIT SALAD 17 ● ●
with bibb lettuce and Arizona honey-citrus vinaigrette

● Vegetarian ● 600 Calories

THINGS WE LIKE TO EAT

SPICE-RUBBED FLAT IRON STEAK* 48
with house-made steak rub, Comté potato purée and haricot vert

SEARED SCOTTISH SALMON 35
with honey-mustard glaze, curried potato cake and sautéed asparagus served over tomato bisque

SANDWICHES

THE BEST BLT IN PHOENIX 22
crispy bacon, lettuce, tomato, secret sauce, challah bread, served with your choice of fries or chips

2015 azcentral's best

GRILLED CHEESE & TOMATO BISQUE 20 ●
with white cheddar & organic tomato bisque

CRISPY CHICKEN LETTUCE WRAP 21
with fresh slaw & sweet chili vinaigrette, served with your choice of fries or chips

BURGERS

served with choice of French fries or Kettle Chips, available on challah bun, lettuce wrap, or salad style

CLASSIC AMERICAN BURGER* 27
two premium beef patties, American cheese, secret sauce, sliced onion, lettuce, tomato, pickles on a toasted challah bun

EATER NEW YORK BEST BURGER

THE SINGLE AMERICAN CLASSIC* 21
premium beef burger, secret sauce, American, with fixings

GRILLED TURKEY BURGER 20
it's a house-made turkey patty with bacon and tomato

PATTY MELT ON RYE* 22
premium beef patty, American, roasted onions, thousand island

TACOS

cotija, salsa roja, salsa verde, served on corn tortillas
ADD CHICHARRÓNES +4.50

CHIPOTLE MARINATED CHICKEN 13.50

BEEF BARBACOA 16
with toasted chilis and cumin

HOUSE-MADE DESSERTS

COCONUT CREAM PIE 12

COCKTAILS

MAKE IT AMORE BLOODY MARY
Wheatley vodka, Demitri's® Classic Mary mix infused with basil, garnished with pepperoni, mozzarella and olive skewer and red pepper flake rim

TACO TIME BLOODY MARIA
Don Julio Blanco tequila, Demitri's® Classic Mary mix, Tex-Mex spiced agave cone and taco seasoned rim so it always tastes like Tuesday!

LA PALOMA
Cazadores Blanco tequila, ginger, grapefruit juice, lime and soda water

BUFFALO TRACE OLD FASHIONED
Buffalo Trace bourbon, simple syrup and Angostura bitters

MEZCAL MANHATTAN
Bosscal Joven mezcal, Casamigos Añejo tequila and Antica Formula sweet vermouth with a dash of orange and Angostura bitters

CRANBERRY MULE
Tito's Handmade vodka, cranberry juice, ginger and lime, topped with soda water

PINEAPPLE MINT MIMOSA
Sparkling wine and pineapple juice, garnished with mint

ESPRESSO MARTINI
Tito's Handmade vodka and Caffè Borghetti Espresso liqueur, garnished with espresso beans

FRENCH 75
Bombay Sapphire gin, sparkling wine, simple syrup and lemon juice

STRAWBERRY BASIL MARGARITA
Espolón Reposado tequila, Grand Marnier, grenadine, muddled strawberries & basil, lime juice and agave

ZERO PROOF

NOT YOUR AVERAGE PALOMA
Seedlip Notas De Agave, grapefruit & lime juices and simple syrup, topped with soda water

PINEAPPLE GINGER COOLER
Seedlip Notas De Agave, ginger purée and pineapple juice, topped with soda water

STRAWBERRY JALAPEÑO MOCKARITA
Strawberry purée, agave, jalapeño slices and sour mix

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

Please inform your server if you have a food allergy and speak to a manager. Many of our dishes contain ingredients known to be food allergens and all dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree nuts, peanuts and soybeans are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices.